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Public Health Brief

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Restaurant Guidance

Persons over the age of 65, or persons with underlying medical conditions, are advised to stay at home according to the Governor.

The Governor has also recommended that all bars, wine tasting, and breweries be closed.

Exclude ill employees and encourage ill members of public to stay away.

Make it feasible for ill employees to stay home. Try to pay staff to stay home when they are sick.

Check in with employees on health when they report for work.

Have back-up plans for operating if numbers of employees out sick.

Ensure dining areas allow 6 feet distance between tables (may require removing some tables).

Flaunt your diligent cleaning practices and let the public know what you're doing. This should include frequent cleaning of tables, of course, but also all



publicly shared surfaces including door handles, menus, bottles of ketchup, bathrooms, counters, etc.

May reuse towels for wiping tables. Soak in bleach – 1 capful into a gallon of water – between each use.

Soiled surfaces should be scraped if necessary and cleaned with a detergent product and then wiped with a disinfectant product. See cleaning versus sanitizing.

https://www.foodsafetyfocus.com/FoodSafetyFocus/media/Library/pdfs/Cleaning-vs-Sanitizing.pdf Unsoiled surfaces can be cleaned with a disinfectant alone, using a clean wipe.

Antiseptics- bleach 10% solution is inexpensive and effective. Mix 1 part bleach with 9 parts water. Make a new batch daily. Click here for list of EPA-registered disinfectants for coronavirus. https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2

Double and triple down on hand hygiene for employees. Wash hands often with soap and water but provide and promote alcohol hand sanitizer (60% ethyl alcohol or greater) for more frequent convenient hand sanitizing.

Clean hands after each time dishes are cleared and tables are wiped.

Make alcohol hand cleanser accessible to customers.

Tell the public what you're doing, with notices on premises and on website

Consider offering curbside pickup or expanding delivery services, which will appeal to many customers who are trying to practice social distancing.

